

# AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **65**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (7.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Simcoe	30 g	10 min	13 %
Boil	Palisade	30 g	10 min	7.5 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Palisade	20 g	5 day(s)	7.5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---